



elements
restaurant

Valentine's Prix Fixe Menu

FIRST COURSE

PLEASE CHOOSE ONE

CHESTNUT SOUP

Brussels Sprouts | Crème Fraiche | Rosemary Honey | Meyer Lemon Tapioca

SCALLOP CEVICHE

Verjus & Rose Agua Chile | Apple Escabeche | Sweet Potato Fritter | Plantain Chips

BEET CHICHARRON (VEGAN)

Beet Tataki | Avocado Mousse | Radish | Pickled Squash

SECOND COURSE

PLEASE CHOOSE ONE

ARUGULA

Hearts of Palm | Spiced Pumpkin Seeds | Dolcelatte Gorgonzola | Champagne Vinaigrette

ROASTED ROOT VEGETABLES (VEGAN)

Rainbow Quinoa | Baby Carrots | Beets | Squash | Hazelnut & Maple Vinaigrette | Endive | Cashew Ricotta

THIRD COURSE

PLEASE CHOOSE ONE

BEEF TENDERLOIN AND DUNGENESS CRAB ROULADE

King Trumpet & Foie Grass Risotto | Braised Kale | Porcini Bordelaise | Béarnaise

BLACK COD

Caramelized Cauliflower Puree | Braised Red Cabbage | Blue Oyster Mushroom Duxelle | Caviar Beurre Blanc

SMOKED PAPRIKA RUBBED DUCK BREAST

Prawns | Truffled Creamy Polenta | Sangria Beurre Rouge | Brussels Sprouts

BARLEY STEW (VEGAN)

Parsnip | Shiitake Mushrooms | Blue Guatemalan Squash | Pho Broth

FOURTH COURSE

PLEASE CHOOSE ONE

BAILEYS CHEESE CAKE

Pink Peppercorn and Orange Marmalade | Espresso Crème Anglaise | Sesame Brittle

BITTERSWEET CHOCOLATE POT DE CRÈME

Almond Tuiles | Huckleberry & Ancho Chili Preserves

VEGAN DESSERT | Chef's Choice

\$60.00 Per Person

***Does not include tax & tip. We kindly ask for no substitutions.**